

Elite Gourmet 



EASY EGG COOKER

INSTRUCTION MANUAL & RECIPE GUIDE

MODEL: EGC314(A-Z)

EASY EGG COOKER

IMPORTANT SAFEGUARDS	3
PARTS IDENTIFICATION	6
BEFORE FIRST USE	9
DELAY TIMER	9
HOW TO USE YOUR EGG COOKER	10
CLEANING & MAINTENANCE TIPS	21
RECIPES	22
WARRANTY & CUSTOMER SERVICE	46

Questions? We're here to help! Visit: shopelitegourmet.com for support on this product.

IMPORTANT SAFEGUARDS

The Elite Brand takes consumer safety very seriously. Products are designed and manufactured with our valued consumers' safety in mind. Additionally, we ask that you exercise a level of caution when using any electrical appliance by following all instructions and important safeguards.

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1. READ ALL INSTRUCTIONS CAREFULLY.**
2. Remove all packaging and labels from appliance prior to use.
3. To protect against risk of electrical shock, do not put cords, plugs or the appliance in or near water or any other liquid.
4. Keep appliance away from children when in use.
5. Only use approved ingredients with this product – other food may damage the appliance.
6. Unplug from outlet when not in use, during assembly, during disassembly and before cleaning.
7. Avoid contact with heating parts.
8. Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner.
9. Use only Egg Cooker/Steamer attachments recommended or sold by Elite Gourmet. Others may result in fire, electric shock, or injury.
10. Do not use outdoors.
11. Do not leave eggs in Egg Cooker/Steamer after timer has finished for prolonged period.
12. Do not let the cord hang over the edge of a table, edge of a counter, over the sink or touch any hot surfaces.
13. Only use the Egg Cooker/Steamer on a stable surface.
14. Do not put your hands or other objects into the Egg Cooker/Steamer while it is in operation. If food spills on the Heating Plate, make sure the Egg Cooker/Steamer is turned off

IMPORTANT SAFEGUARDS (cont.)

- and cool before cleaning.
15. Keep hands and utensils away from Heating Plate while cooking eggs to reduce the risk of severe injury or damage to the Egg Cooker/Steamer.
 16. Cooking plate and contents (water, eggs & foods) of the Egg Cooker/Steamer are hot when in use. Let cool before handling or cleaning.
 17. Do not place on or near a hot gas burner, hot electric burner or in a heated oven.
 18. Use extreme caution when handling the Measuring Cup, as it contains a sharp Pin located on the bottom which may cause injury.
 19. When cleaning the egg cooker base, do not submerge in any liquid. Instead, use a soft, wet cloth to wipe it down.
 20. The Lid becomes very hot while in use- do not touch while the eggs are cooking. Let it cool before touching.
 21. Be certain the Lid is securely in place prior to turning Egg cooker on.
 22. Do not open Lid when Egg Cooker/Steamer is cooking.
 23. Make sure to turn off before removing the cord from the wall or the eggs from the Egg Cooker/Steamer.
 24. Do not put the appliance in the refrigerator.
- Do not use expired eggs, expired egg whites, or expired liquid eggs.**

**SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR
HOUSEHOLD USE ONLY**

SHORT CORD PURPOSE

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords may be used if care is exercised in their use.

If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

POLARIZED PLUG

If this appliance is equipped with a **polarized plug** (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

PARTS IDENTIFICATION



- 1. Lid Handle
- 2. Steam Vent
- 3. Lid
- 4. Measuring Cup

- 5. Piercing Pin
- 6. Egg Cooking Top Rack
- 7. Egg Cooking Rack Handle



- 8. Extension Ring
- 9. Egg Cooking Bottom Rack
- 10. Omelet Tray

- 11. Digital Control Panel
- 12. Poaching Tray (x4)
- 13. Base

CONTROL PANEL



1. Delay Timer Button
2. Decrease Time Button
3. *Time Display
4. Increase Time Button
5. Menu/Cancel Button

*Time display has a decimal point between the 1st & 2nd digit (ex. 1.4 = 14 minutes, 1.5 = 15 minutes etc) and adjusts from 1 to 30 minutes. This is also used to set the Delay Timer which adjusts in 30-minute increments up to 9.5 hours total.

BEFORE FIRST USE

1. Wash and rinse all removable parts in hot, soapy water. DO NOT submerge the base in any liquids. Base can be wiped clean with a damp cloth. Please refer to the Cleaning Instructions for more information.
2. Place poaching tray, measuring cup, omelet tray, lid and egg rack next to the unit.
CAUTION: Piercing pin is on the base of the measuring cup and is extremely sharp.
3. Position the egg rack over the base. The side handles should be facing upward. Place lid over the egg rack.
NOTE: If using 2nd egg rack, place Extension Ring on base, place 2nd egg rack on ring, then place lid on rack & extension ring.
(Refer to page 12 Fig. 5)
4. Plug in the power cord. Your egg cooker is now assembled for use.

DELAY TIMER

Your new digital egg cooker has a Delay Timer that allows you to delay cooking for up to 9.5 hours.

After selecting a function, press the Delay Timer button. Adjust the delay timer in 1/2 hour increments by using the +/- buttons for up to 9.5 hour cooking delay. After selecting the delay time, the egg cooker/steamer will automatically begin counting down to point where cooking is initiated.

NOTE: Do not use this function when cooking foods that may spoil or that are not intended for long periods without refrigeration.

HOW TO USE YOUR EGG COOKER

The times listed below are guidelines so that you will know how long it will take to cook the eggs. The thermostat in the Egg Cooker/Steamer will shut off automatically and a buzzer will sound when the eggs are done - no additional timer is necessary. The following time guidelines are for cold large eggs. Extra large or jumbo eggs may require additional water and time in the cooker to achieve desired results.

*Time display has a decimal point between the 1st & 2nd digit (ex. 1.4 = 14 minutes, 1.5 = 15 minutes etc) and adjusts from 1 to 30 minutes. This is also used to set the Delay Timer which adjusts in 30-minute increments up to 9.5 hours total.

DONENESS	# OF EGGS		COOK TIME (MIN)		WATER ON COOKING PLATE	
SOFT-BOILED	1-7	8-14	11	14	3oz.	4oz.
MEDIUM-BOILED	1-7	8-14	14	17	3oz.	4oz.
HARD-BOILED	1-7	8-14	18	23	3oz.	4oz.

NOTE: Provided measuring cup holds up to 3 ounces of water. It may be necessary to use more than once to fulfill the water requirement for certain foods.

SOFT, MEDIUM AND HARD-BOILED EGGS

1. Plug the unit into wall power source. The display screen will flash once, you will hear a single beep and the control panel will display off.
2. Fill measuring cup with cold water to level for desired doneness and pour onto cooking plate. (Fig. 1)
TIP: For best results, use distilled water - tap water contains minerals that can cause heating plate to discolor.

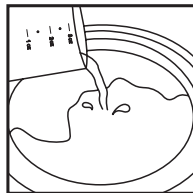


Fig. 1

HOW TO USE YOUR EGG COOKER (cont.)

3. Place the Egg Cooking Rack over the Heating Plate. The side handles should be facing upward. (Fig. 2)
4. *Optional: Pierce the larger end of each egg using the Piercing Pin on the bottom of the Measuring Cup. (Fig. 3)

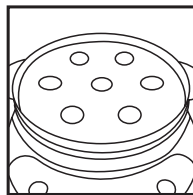


Fig. 2

5. Place an egg in each allotted spot on the Egg Cooking Rack making sure the holes pierced in the eggs are pointing upwards. Do not let the eggs touch the Heating Plate. (Fig. 4)

NOTE: If using 2nd egg rack tier, refer to chart on page #10, **WATER ON COOKING PLATE**. Place Extension Ring on base, place 2nd rack on ring, repeat steps 3 - 5 then place lid on rack & extension ring. (Fig.5)

6. Place Lid on top of the unit and push the MENU Button to turn ON. The Eggs (hard) Indicator Light will illuminate. There is no need to press any other buttons as the unit will pause and automatically begin the cooking process. (Fig. 6)
7. When the Egg Cooker alarm sounds, the eggs will be cooked. Actual cooking time depends on number of eggs and desired doneness (See Cooking Time Chart on Pg.10).
8. Remove eggs immediately and rinse under cold water to prevent overcooking.
9. When cooking is complete, unplug the unit and allow to cool before cleaning.

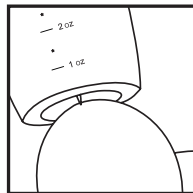


Fig. 3

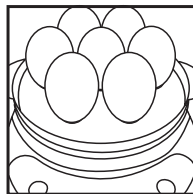


Fig. 4

HOW TO USE YOUR EGG COOKER (cont.)

NOTES AND TIPS

- Refrigerate eggs until ready to use. Always use cold eggs – do not bring them to room temperature before using or the eggs will be slightly overcooked.
- To find out if your eggs are fresh, place them uncooked in a bowl of salted, cool water. If they sink, they are fresh. If they float, they are not.
- The recommended water levels are a guide, and water levels may need to be adjusted to achieve desired consistency.
- To make cleaning easier and avoid discoloration or mineral buildup on the cooking plate, we recommend spreading a few drops of cooking oil onto the cooking plate before each use. Note: Apply while the cooking plate is not heated or in use.

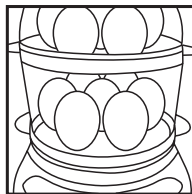


Fig. 5

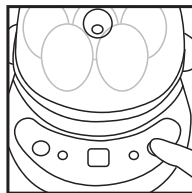


Fig. 6

POACHED EGGS

1. Fill the Measuring Cup with 3oz. of cold water and pour onto Heating Plate.
2. Lightly butter or spray cooking oil in Poaching Tray(s).
3. Break one egg for each poaching section. (**Fig. 7**)

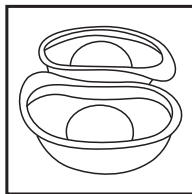


Fig. 7

HOW TO USE YOUR EGG COOKER (cont.)

4. Place Egg Cooking Rack over the Heating Plate. (Fig. 8)
5. Place Poaching Tray on top of Egg Cooking Rack. (Fig. 9)

CAUTION: *Never place Poaching Tray or Omelet Tray directly onto Heating Plate as they will melt and damage the Egg Cooker.*

NOTE: If using 2nd egg rack tier, refer to chart on page #10, **WATER ON COOKING PLATE**. Place Extension Ring on base, place 2nd rack on ring, repeat steps 2-5 then place lid on rack & extension ring. (Fig. 5)

6. Place Lid on top of the unit and press the MENU Button to turn ON. Eggs (hard) Indicator Light will illuminate and the countdown timer will show 23 minutes. Reduce cooking time to 14 minutes by pressing the Decrease Time Button. The unit will pause and then automatically begin the cooking process. (Fig. 10)
7. When the alarm sounds, the eggs will be ready.
8. When cooking is complete, unplug the unit and allow to cool before cleaning.

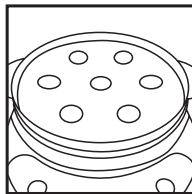


Fig. 8

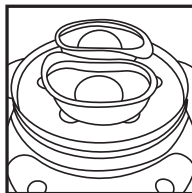


Fig. 9

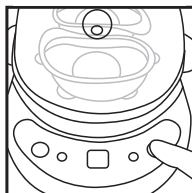


Fig. 10

HOW TO USE YOUR EGG COOKER (cont.)

OMELETS

1. Fill the Measuring Cup with 4 ounces with cold water and pour onto Heating Plate. (Fig. 11)
2. Lightly butter or spray vegetable oil on Omelet Tray.
3. Break up to 3 large eggs into a separate bowl and mix. Add milk or water to desired omelet consistency. If desired, add ingredients (i.e. chives, mushrooms,). Pour beaten mixture into Omelet Tray. (Fig. 12)
4. Place Egg Cooking Rack over the Heating Plate. (Fig. 13)
5. Place Omelet Tray on top of Egg Cooking Rack. (Fig. 14)
CAUTION: *Never place Poaching Tray or Omelet Tray directly onto Heating Plate as they will melt and damage the Egg Cooker.*
NOTE: If using 2nd egg rack tier, refer to chart on page #16, **WATER ON COOKING PLATE**. Place Extension Ring on base, place 2nd rack on ring, repeat steps 3 & 4 then place lid on rack & extension ring. (Refer to page 12 Fig.5)
6. Place lid on top of the unit and press the MENU Button to turn ON. Eggs (hard) Indicator Light will illuminate. Press Menu button until the omelet indicator illuminates. The unit will pause & then automatically begin the cooking process. (Fig. 15)

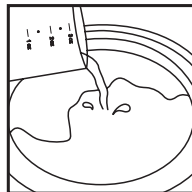


Fig. 11



Fig. 12

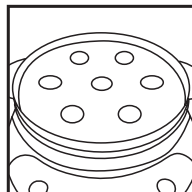


Fig. 13

HOW TO USE YOUR EGG COOKER (cont.)

7. When the alarm sounds, the omelet will be ready.
8. For a firmer omelet, leave in the Egg Cooker/Steamer for a few extra minutes. It is normal for the omelet to expand during cooking. Once the Lid is removed, the omelet will shrink back down.
9. When cooking is complete, unplug and allow to cool before cleaning.

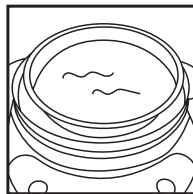


Fig. 14

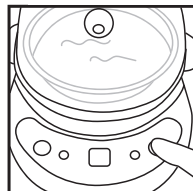


Fig. 15

HOW TO USE YOUR EGG COOKER (cont.)

NOTE: Your new egg cooker has pre-programmed cooking times for each function. You may need to adjust according to the amount of food cooked and preferred doneness. Please refer to cooking chart below.

6 PRESET FUNCTIONS

FUNCTION	TIME (MIN)	WATER ON COOKING PLATE	WATER/FOOD IF APPLICABLE
Eggs (hard-boiled)	23	3oz. 1-7 eggs, 4oz. 8-14 eggs	Up to 14 eggs
Omelet	14	4oz.	2 eggs
Vegetables	16	4oz.	3.5oz.
Rice	23	5oz.	3oz.
Fish	10	4oz.	5oz.
Chicken	14	4oz.	6oz.

NOTE: Provided measuring cup holds up to 3 ounces of water. It may be necessary to use more than once to fulfill the water requirement for certain foods.

HOW TO USE YOUR EGG COOKER (cont.)

VEGETABLES

1. Use Measuring Cup to pour 4 ounces of water (cooks 3.5 oz of vegetables) onto Heating Plate.
2. Add up to 3.5 ounces of cut up vegetables to the omelet tray. (Fig. 16)
3. Place Egg Cooking Rack over the Heating Plate. (Fig. 17)
4. Place Omelet Tray on top of Egg Cooking Rack.

CAUTION: *Never place Omelet or Poaching Trays directly onto Heating Plate as they will melt and damage the Egg Cooker.*

NOTE: If using 2nd tier, place Extension Ring on base, place 2nd egg rack on ring, repeat steps 3 & 4. (Refer to page 12 Fig. 5)

Additional water may be necessary (up to 6oz.) depending on desired doneness, amount & type of vegetables being steamed.

5. Place lid on top of the unit and press the MENU Button to turn ON. Eggs (hard) Indicator Light will illuminate. Press Menu button until the Vegetables indicator illuminates. The unit will pause & then automatically begin the cooking process. (Fig. 18)
6. When the alarm sounds, the vegetables will be ready.
7. For a softer vegetable, leave in the Egg Cooker/Steamer for a few extra minutes.
8. When cooking is complete, unplug the unit and allow to cool before cleaning.

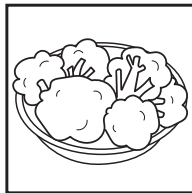


Fig. 16

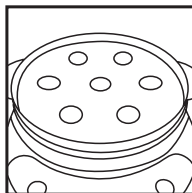


Fig. 17

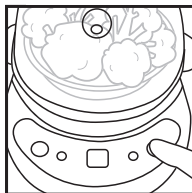


Fig. 18

HOW TO USE YOUR EGG COOKER (cont.)

RICE

1. Fill Measuring Cup to the 3-ounce line with cold water and pour onto Heating Plate, then add another 2 ounces of water to cooking plate for total of 5 ounces.
2. Add up to 3 ounces of uncooked rice to the omelet tray then add 4.5 ounces of water to the rice. (for the best tasting rice, rinse rice multiple times to remove beta starch).

(Fig. 19)

3. Place Egg Cooking Rack over the Heating Plate. (Fig. 20)

4. Place Omelet Tray on top of Egg Cooking Rack.

CAUTION: *Never place Poaching Tray or Omelet Tray directly onto Heating Plate as they will melt and damage the Egg Cooker.*

NOTE: If using 2nd tier, place Extension Ring on base, place 2nd egg rack on ring, repeat steps 2 - 4.

(Refer to page 12 Fig. 5)

*We do not recommend using 2nd tier to cook additional rice as the water capacity of the cooking plate cannot exceed 6oz.. Other foods are okay to steam with rice.

5. Place lid on top of the unit and press the MENU Button to turn ON. Eggs (hard) Indicator Light will illuminate. Press Menu button until the Rice indicator illuminates. The unit will pause & then automatically begin the cooking process. (Fig. 21)
6. When the alarm sounds, the rice will be ready.
7. When cooking is complete, unplug and allow to cool before cleaning.

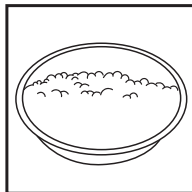


Fig. 19

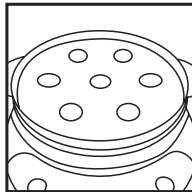


Fig. 20

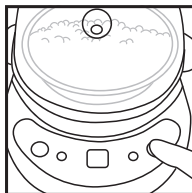


Fig. 21

HOW TO USE YOUR EGG COOKER (cont.)

FISH

1. Fill Measuring Cup to the 3-ounce line with cold water and pour onto Heating Plate, then add another 1 ounce of water to cooking plate for total of 4 ounces.
2. Lightly butter or spray vegetable oil on Omelet Tray.
3. Add up to 5 ounces of fish (boneless) to the omelet tray (seasoned to taste). (Fig. 22)

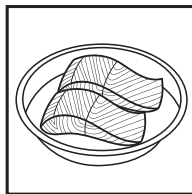


Fig. 22

4. Place Egg Cooking Rack over the Heating Plate. (Fig. 23)
5. Place Omelet Tray with fish on top of Egg Cooking Rack.

CAUTION: *Never place Poaching Tray or Omelet Tray directly onto Heating Plate as they will melt and damage the Egg Cooker.*

NOTE: If using 2nd tier, place Extension Ring on base, place 2nd egg rack on ring, repeat steps 3 & 4. (Refer to page 12 Fig. 5)

Additional water may be necessary (up to 6oz.) depending on desired doneness, amount & type of fish being steamed.

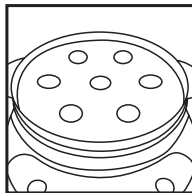


Fig. 23

6. Place Lid on top of the unit and press the press the MENU Button to turn ON. Eggs (hard) Indicator Light will illuminate. Press Menu button until the Fish indicator illuminates. The unit will pause & then automatically begin the cooking process. (Fig. 24)

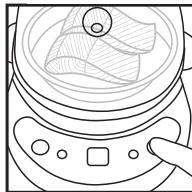


Fig. 24

7. When the alarm sounds, the fish will be ready.
8. When cooking is complete, unplug and allow to cool before cleaning.

HOW TO USE YOUR EGG COOKER (cont.)

CHICKEN

1. Fill Measuring Cup to the 3-ounce line with cold water and pour onto Heating Plate, then add another 1 ounce of water to cooking plate for total of 4 ounces.
2. Lightly butter or spray vegetable oil on Omelet Tray.
3. Add up to 6 ounces of chicken (boneless) to the omelet tray (seasoned to taste). (Fig. 25)
4. Place Egg Cooking Rack over the Heating Plate. (Fig. 26)
5. Place Omelet Tray with chicken on top of Egg Cooking Rack.

CAUTION: *Never place Poaching Tray or Omelet Tray directly onto Heating Plate as they will melt and damage the Egg Cooker.*

NOTE: If using 2nd tier, place Extension Ring on base, place 2nd egg rack on ring, repeat steps 2 - 5.

(Refer to page 12 Fig. 5)

Additional water may be necessary (up to 6oz.) depending on desired doneness & amount of chicken being steamed.

6. Place Lid on top of the unit press the MENU Button to turn ON. Eggs (hard) Indicator Light will illuminate. Press Menu button until the Chicken indicator illuminates. The unit will pause & then automatically begin the cooking process. (Fig. 27)
7. When the alarm sounds, the chicken will be ready.
8. When cooking is complete, unplug and allow to cool before cleaning.

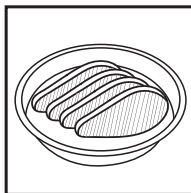


Fig. 25

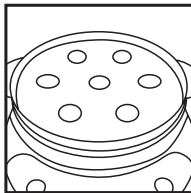


Fig. 26

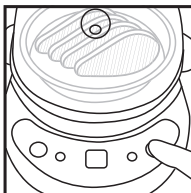


Fig. 27

CLEANING & MAINTENANCE

CAUTION: *The base is extremely hot after use. Allow unit to cool before handling or cleaning.*

1. Always unplug your Egg Cooker appliance from the electrical outlet and allow to cool completely before cleaning.
2. Wipe Heating Plate and Main Body with a wet cloth. **DO NOT** immerse in water.
3. Wash the Accessories and Lid in the sink with warm, soapy water.
4. Place clean Egg Cooking Rack, Omelet and Poaching Trays, and Measuring Cup inside the Egg Cooker body to store.

CLEANING THE HEATING PLATE

The stainless steel heating surface will not rust. After a few uses, there may be discoloration to the surface left behind by minerals in your water. It is **NOT** rust.

1. Remove any mineral deposits left behind from water by wiping the Plate with a paper towel moistened with one tablespoon of white vinegar.
2. You can also use a “magic-eraser” type scrubber and rub the Heating Plate in a circular motion with warm water.

NOTE: *If unit is not cleaned with white vinegar on a regular basis, minerals naturally occurring in water will build up causing discoloration of eggshells. However, this does not affect the taste of the eggs.*

YOUR EGG COOKER IS NOT DISHWASHER SAFE

RECIPES

Simple, quick & easy eggs await.



Recipes included in this manual are courtesy of
www.recipezaar.com & www.fastcooking.ca



RECIPES

Deviled Eggs | Makes 20 servings

10 large hard-boiled eggs,
cooled just enough to handle*
⅓ cup mayonnaise
1 ¼ teaspoons Dijon mustard
1 ¼ teaspoons fresh lemon juice
1 ¼ teaspoons Worcestershire
sauce
2 ½ tablespoons capers, drained
½ teaspoon kosher salt
2 pinches freshly ground white
or black pepper

1. Peel the cooked eggs and carefully slice in half lengthwise. Place the egg white halves on a clean work surface.
2. Put the yolks into the work bowl of a food processor fitted with the chopping blade; process until no longer grainy, about 45 to 60 seconds.
3. Pulse in the remaining ingredients and process until smooth, about 45 seconds to 1 minute. Taste and adjust seasoning accordingly.
4. You may either carefully scoop the filling into the whites, or for a beautiful presentation, fit a pastry bag with a small star tip. Fill the pastry bag with the egg filling and pipe a large rosette onto each white in place of the yolk. Sprinkle with paprika before serving.



RECIPES

Egg Salad | Makes about 3 cups

10 hard cooked eggs,
completely cooled
1 stalk celery, about 4 inches,
cut into 1-inch pieces
½ cup mayonnaise
3 teaspoons Dijon mustard
¼ teaspoon kosher salt
½ teaspoon freshly ground
white or black pepper

NOTE: The egg salad can be made two ways, either pulsed in a food processor for a creamier version, or diced as traditionally served in sandwiches. Both are delicious – you decide which way you prefer.

1. Remove shells from eggs and discard. Cut eggs into quarters and reserve.
2. Place the celery in the work bowl of a food processor fitted with the metal chopping blade. Pulse to chop, about 5 to 10 times; scrape into the work bowl. Add the quartered eggs to the work bowl; pulse 3 to 4 times to roughly chop.
3. Add mayonnaise, mustard, salt and pepper.
4. Pulse until mayonnaise and mustard are completely mixed in and desired texture is reached, 10 to 20 times.

FOR DICING INSTRUCTIONS:

5. Remove shells from eggs and discard. First halve eggs, and then cut each half into ¼ to ½ inch dice. Reserve in a large mixing bowl.
6. Cut the celery into the same size as the diced eggs, ¼ to ½-inch dice. Put in the bowl with the eggs.

Eggs Benedict | Makes 4 servings

4 slices Canadian bacon
4 poached eggs
2 English muffins, split and
toasted
½ cup hollandaise sauce

1. Heat a large sauté pan over medium- high heat. Sauté the Canadian bacon, turning once, until browned, about 2 to 4 minutes per side. Keep warm.
2. On each muffin half, place one slice of the Canadian bacon. Top with a poached egg; finish with about 2 tablespoons of hollandaise sauce.

Eggs Florentine | Makes 4 servings

4 cups spinach, packed
½ – 1 tablespoon olive oil
4 poached eggs
2 English muffins, split and
toasted
½ cup hollandaise sauce

1. In large sauté pan, heat the oil over medium heat. Add the spinach, a little bit at a time.
2. Cook until bright and just wilted. Keep warm.
3. On each muffin half, evenly distribute the spinach. Place one poached egg on top; finish with the hollandaise sauce (about 2 tablespoons per serving).
4. Serve immediately.

RECIPES

Hollandaise Sauce | Makes about 1 cup

4 egg yolks
1 tablespoon lemon juice
½ cup melted butter, kept warm
½ to ¾ teaspoon kosher salt
pinch ground white pepper
pinch cayenne
water, to thin if necessary

1. In a medium bowl, whisk yolks and lemon juice until just thickened. Place the bowl over a pot of simmering, NOT boiling, water; while whisking constantly, whisk the mixture until it has increased in volume and has thickened, about 8 to 10 minutes. The eggs must not cook, so if it seems as though the mixture is getting above body temperature, whisk the mixture off of the heat a bit, and, then place back onto the pot of water.
2. Once thickened, slowly whisk in the melted butter until completely combined. Stir in spices. If sauce is too thick, thin out with some water or extra lemon juice. Use immediately.

Hard Boiled Egg Casserole | Makes 8 servings

10 hard-boiled large eggs,
chopped

1-½ cups diced celery

⅔ cup mayonnaise

½ cup chopped pecans or
walnuts

2 tablespoons chopped green
pepper

1 teaspoon finely chopped
onion

½ teaspoon salt

¼ teaspoon pepper

1 cup shredded cheddar cheese

½ cup crushed potato chips

1. In a bowl, combine eggs, celery, mayonnaise, nuts, green pepper, onion, salt and pepper; mix well.
2. Pour into a greased 11x7-in. baking dish. Sprinkle with cheese and potato chips.
3. Bake, uncovered, at 375° for 25 minutes or until heated through.

RECIPES

Pesto-Dijon Egg Salad Sandwiches | Makes 4 servings

½ cup mayonnaise
¼ cup finely chopped celery
¼ cup finely chopped red onion
2 tablespoons honey Dijon mustard
4 teaspoons prepared pesto
1 garlic clove, minced
½ teaspoon salt
¼ teaspoon pepper
8 hard-boiled large eggs, chopped
8 slices whole wheat bread, toasted
4 romaine leaves
4 slices tomato

1. Combine the first eight ingredients in a small bowl. Gently stir in eggs.
2. Spread over four toast slices; top with lettuce, tomato and remaining toast.

English-Muffin Egg Pizzas | Makes 4 servings

4 English muffins
Olive oil
Tomato slices
2 hard-cooked eggs, sliced
Grated mozzarella
Oregano
Kosher salt

1. Toast 8 English-muffin halves and place on a cookie sheet.
2. Drizzle each with olive oil, then layer on tomato slices, hard-cooked egg slices ($\frac{1}{2}$ an egg each), and a little grated mozzarella. Sprinkle with oregano and kosher salt.
3. Broil 5 minutes or until the cheese melts.

Smoked Salmon & Egg Toast | Makes 1 serving

1 thick slice country white bread
1 tbsp. cream cheese, softened
1 thin slice smoked salmon
(1 ounce)
1 large hard-boiled egg, peeled,
sliced
1 tsp. chopped fresh dill
1 tsp. capers, drained

1. Toast bread. Spread with cream cheese.
2. Top bread with smoked salmon and hard-boiled egg. Sprinkle with dill and capers.

RECIPES

Mexican Street Corn Dip | Makes 6 servings

8 hard-boiled eggs, peeled and coarsely chopped

1/4 cup plain Greek yogurt

3 tbsp. regular or light mayonnaise

3 tbsp. lime juice

1 tsp. Tex-Mex seasoning

1/2 tsp. salt

1/4 tsp. pepper

1 cup corn kernels (thawed or lightly cooked)

1 jalapeño pepper, seeded and minced

1/2 cup diced red pepper

2 green onions, thinly sliced

1/4 cup chopped cilantro, divided

1/2 cup queso blanco

1 bag tortilla chips

1. Combine eggs, Greek yogurt, mayonnaise, lime juice, Tex-Mex seasoning, salt and pepper.
2. Stir in corn kernels, jalapeño, red pepper, green onions and 2 tbsp. cilantro. Transfer to serving bowl.
3. Sprinkle queso blanco and remaining cilantro over dip; Serve with tortilla chips.

Wild Mushroom Flatbread with Poached Eggs | Makes 2 servings

1 tbsp. olive oil
1 white onion, diced
4 cups mixed sliced wild mushrooms (such as cremini, shiitake, oyster)
2 cloves garlic, minced
1 tsp. each chopped fresh thyme and rosemary
½ tsp. each salt and pepper, divided
¼ tsp. hot pepper flakes
2 tbsp. balsamic vinegar
½ tsp. finely grated lemon zest
2 prepared flatbreads
1 tbsp. white vinegar
2 eggs
2 tbsp. chopped fresh chives

1. Heat olive oil in skillet set over medium-high heat; Sauté onion for about 5 minutes or until softened but not browned.
2. Add mushrooms, garlic, thyme, rosemary, half each of the salt and pepper, and hot pepper flakes; cook for 5 to 7 minutes or until cooked through.
3. Stir in balsamic vinegar and lemon zest; Cook for 1 minute.
4. Toast flatbread on baking sheet in 400°F oven for about 5 minutes or until golden and heated through. Top flatbreads with sautéed mushrooms and poached eggs. Sprinkle with remaining salt and pepper. Garnish with chives.



Avocado Toast & Egg | Makes 1 serving

1 thick slice country white bread
2 tsp. unsalted butter
cooking spray
1 large egg
2 thin slices avocado
2 thin slices tomato
2 tsp. chopped fresh cilantro
salt and pepper optional

1. Toast bread. Spread with butter.
2. Top bread with avocado and tomato. Sprinkle with cilantro. Place poached egg on top. Sprinkle with salt and pepper if desired.

Omelet with Greens & Cheese | Makes 1 serving

3 large eggs
Kosher salt, freshly ground pepper
 $\frac{1}{3}$ cup Muenster cheese, shredded, divided
 $\frac{1}{3}$ cup sautéed greens (such as spinach, kale, or Swiss chard)

1. Lightly butter omelet tray. Break eggs into a separate bowl, add kosher salt and pepper. Beaten to blend. Pour egg mixture into omelet tray and cook accordingly.
2. Place cooked omelet onto a plate, top with Muenster and greens. Using spatula, fold one side of omelet over filling.

RECIPES

Soft-Boiled Scotch Eggs | Makes 6 servings

6 eggs, soft-boiled and peeled
1 pound sausage meat
1 tablespoon brown mustard
1 tablespoon chopped fresh parsley
½ teaspoon nutmeg
½ cup lard or other cooking fat

1. Combine the sausage, mustard, parsley and nutmeg, mixing together by hand. Divide the sausage mixture into 6 portions; spread each one out into an oval shape.
2. Add an egg to the sausage, then gently form the sausage around the egg as evenly as possible.
3. Warm the cooking fat to 350°F in a skillet, then add an egg or two. When first adding the eggs, gently roll them back and forth to allow the sausage to cook evenly and retain a round shape. Cook until the sausage is cooked through, about 5 minutes per egg.
4. Preheat oven to 170°F. Transfer the cooked egg to a plate lined with a paper towel, then place in the oven to stay warm while finishing the other batches of eggs.

Whole Grain Salad with Soft Boiled Eggs & Shallot Yogurt

Makes 6 servings

½ cup whole rye berries, farro, or wheat berries

Kosher salt

1 small shallot, finely chopped

¾ cup whole-milk Greek yogurt

2 tablespoons chopped mint

1 lemon, halved

Freshly ground black pepper

6 cups mixed greens (such as arugula, baby mustard, and/or mizuna)

4 Soft-Boiled Eggs, halved

1. Cook rye berries in a large saucepan of boiling salted water until tender, 60–80 minutes. Drain and let cool.
2. Meanwhile, mix shallot, yogurt, mint, and 1 Tbsp. lemon juice in a small bowl; season with salt and pepper.
3. Toss greens with a squeeze of lemon juice in a medium bowl; season with salt and pepper. Add rye berries and toss to combine.
4. Scoop shallot yogurt onto plate and top with a mess of salad and egg halves.

RECIPES

Omelet with Mushrooms & Ricotta | Makes 3 serving

4 ounces button mushrooms

Kosher salt, freshly ground pepper

4 ounces fresh ricotta or cream cheese (about $\frac{1}{2}$ cup)

$\frac{1}{4}$ ounce Parmesan, finely grated (about $\frac{1}{4}$ cup)

6 large eggs

1. Finely chop the mushrooms. Add mushrooms to skillet, season with salt and pepper, and increase heat to medium-high. Cook until browned, about
2. 5 minutes. Use a slotted spoon to transfer to a small bowl. Add ricotta and Parmesan to mushrooms and stir well to combine; season with salt and pepper.
3. Lightly butter omelet tray. Break eggs into a separate bowl and blend. Pour half of egg mixture into omelet tray and cook accordingly. Cook the remain half. Place cooked omelet on to a plate, top with mushroom mixture. Using spatula, fold one side of omelet over filling.



RECIPES

Chinese Chicken with Mushrooms | Makes 1 serving

6 ounces chicken breast
3 mushrooms, sliced
salt & pepper to taste
¼ tbsp soy sauce
¼ tbsp dry sherry
¼ tsp sugar
¼ tsp sesame oil
¼ tbsp cornstarch
¼ tbsp shredded fresh ginger
¼ green onion, sliced

1. Cut chicken into approximately 1" pieces.
2. Add 4oz. water to heating plate.
3. Place the chicken in a bowl. Add all of the other ingredients except mushrooms, ginger, and green onion.
4. Stir together and allow chicken to marinade.
5. Pour chicken into the omelet tray. Surround chicken with mushrooms. Distribute shredded ginger and green onion over all.
6. Set timer for 15 minutes. When the alarm sounds, check the chicken. If cooked, remove and serve.

Broccoli with Cheddar Cheese Sauce | Makes 1 serving

3.5 ounces of broccoli florets
3/4 tbsp butter
1/2 tbsp flour
Pinch of ground pepper
3 tbsp of milk
2 tbsp grated sharp cheddar
Salt to taste

Cheddar Cheese Sauce:

1. Melt butter in a saucepan, and remove from heat.
2. Stir in dry seasonings and flour. Slowly add milk, stirring until mixed.
3. Cook over medium heat while stirring, until thickened and smooth.
4. Cook for 3 to 5 minutes longer, stirring, until smooth and then add cheese & stirring until well blended. Do not allow to overheat as the bottom will scorch.

Broccoli:

1. Add 4oz. water to heating plate.
2. Place broccoli pieces into the omelet tray. Set timer to 16 minutes and check for desired doneness.

RECIPES

Louisiana Steamed Shrimp | Makes 1 serving

5 ounces of shrimp
Salt & pepper to taste
Pinch of paprika
Pinch of garlic powder
1/4 lemon, cut into slices
1/4 stalk celery, cut into pieces
1/4 carrot, cut into pieces
Cocktail sauce (optional)
1/5 onion, cut into pieces

1. Mix together pepper, paprika, salt, and garlic powder in a small bowl to make the Louisiana spice.
2. Add 4oz. water to heating plate.
3. Rinse shrimp, pat off excess water and lay in omelet tray. Sprinkle Louisiana spice mixture to your desired amount over shrimp.
4. Spread shrimp evenly in tray and place lemon slices on top of shrimp.
5. Lay cut vegetable on top, place the lid on unit and set timer for 12 minutes, stirring gently halfway through the steaming time.
6. When alarm sounds check to see if the food are cooked to your liking.
7. Serve with cocktail sauce (optional).





Steamed Salmon with Dill Yogurt Sauce | Makes 1 serving

5-oz. skin on salmon fillet
1/4 tsp kosher salt
Pinch of black pepper
2 tbsp plain Greek yogurt
1/4 tbsp chopped fresh dill
1/4 tsp lemon zest
1/4 tbsp fresh lemon juice
1/4 tbsp water

1. Sprinkle salmon with salt and pepper.
2. Add 4oz. water to heating plate. Set timer for 8-10 minutes until fish flakes with a fork.
3. Stir together yogurt, dill, lemon zest and juice, water, salt, and pepper. Drizzle sauce over salmon and serve.

**LIMITED WARRANTY* TWO (2) YEAR WARRANTY IS ONLY VALID WITH
PROOF OF PURCHASE FROM AN AUTHORIZED DEALER
PLEASE DO NOT RETURN TO STORE OF PURCHASE.**

If you have any problems with this unit, contact Customer Service for support.

1. Your small kitchen appliance is warranted to the original purchaser to be free from any manufacturing defects under normal use and conditions for two (2) year, cord excluded. This Warranty applies only to the original purchaser of this product.
2. Retail stores/merchants selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.
3. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
4. At its sole discretion, Maxi-Matic USA will either repair or replace the product found to be defective during the warranty period.
5. The repaired or replacement product will be in warranty for the remaining balance of the two-year warranty period and an additional one-month period.
6. Consumer's remorse is not an acceptable reason to return a product to our Service Center.
7. This limited warranty covers appliances purchased and used within the 50 U.S. states plus the District of Columbia and does NOT cover normal wear of parts or:
 - Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
 - Damages caused in shipping.
 - Damages caused by replacement or resetting of house fuses or circuit breakers.
 - Defects other than manufacturing defects.

- Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Lost or missing parts of the product. Parts will need to be purchased separately.
- Damages of parts that are not electrical; i.e. cracked or broken plastic/glass, scratched/dented inner pots.
- Damage from service or repair by unauthorized personnel.
- Extended warranties purchased via a separate company or reseller.
- Acts of nature such as fire, floods, hurricanes, tornadoes, etc.

8. This warranty does not apply to re-manufactured merchandise.

Maxi-Matic, USA shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty.

*Two Year Limited Warranty valid only in the 50 U.S. states plus the District of Columbia, excluding Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty. For international warranty, please contact the local distributor.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary by state, province, and/or jurisdiction.

******Any instruction or policy included in this manual may be subject to change at any time.

MAXI-MATIC, USA

18401 E. Arenth Ave. City of Industry, CA 91748

Visit: shopelitegourmet.com for Live Chat Support and Contact Us Form

RETURNS

A. Any return of defective merchandise to Maxi-Matic, USA must be processed accordingly by first contacting customer service (support@maxi-matic.com) to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.

B. IMPORTANT RETURN INSTRUCTIONS. Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic, USA:

1. Carefully pack the item in its original carton or other suitable box with sufficient cushioning to avoid damage in shipping.
2. Before packing your unit for return, be sure to enclose:
 - a. Your name, full address with zip code, daytime telephone number, and RA#,
 - b. A sales receipt or PROOF OF PURCHASE from an authorized dealer,
 - c. The model number of the unit and the problem you are having (Enclose in an envelope and tape directly to the unit before the box is sealed,) and
 - d. Any parts or accessories related to the problem.

3. Maxi-Matic, USA recommends that you ship the package via UPS ground service for tracking purposes. We cannot assume responsibility for lost or damaged products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.
4. All return shipping charges must be prepaid by you.
5. Once your return has been received by our warehouse, Maxi-Matic, USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.
6. Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.

NOTES

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NOTES

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Elite Gourmet

Elite Customer Service Center

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